

MEAT • GRILL • FISH

De Boterlap

HARDERWIJK | ERMELO

— EST. 1958 —

ENGLISH MENU

LUNCH

11:00 – 17:00

TOSTI CLUB

PARIS! | 12

Brioche, toasted, goat's cheese, bacon, honey

NEW YORK! | 11

Brioche, toasted, tuna salad, cheddar, red onion, tomato, tomato ketchup

AMSTERDAM! | 9

Farmers bread, toasted, gammon, gouda cheese, tomato ketchup

LUNCH

CLASSICS

Served on Farmers Bread from 'vanMenno'

Discover the authentic flavor and traditional quality of the famous bread of 'vanMenno'. Recipes and raw materials are never compromised. The Farmers Bread is prepared and baked with passion and craftsmanship on the stone floor of the oven.

TOP SANDWICH BEEF CARPACCIO | 15

Truffle mayo, aged Enkhuizer cheese, cashew, arugula

TOP SANDWICH TUNA SALAD | 14

Homemade, truffle, free-range egg, pickle, red onion

TOP SANDWICH EGGS SUNNY SIDE UP | 10

2 Fried free-range eggs natural

+ Mild Cheese | 1,-

+ Gammon | 2,-

+ Baked Bacon | 2,-

TOP SANDWICH BEEF CROQUETTE

Pulled beef, mustard

1 Croquette | 8,-

2 Croquettes | 12,-

TOP SANDWICH VEGAN CROQUETTE

From Cas & Kas, mustard

1 Croquette | 8,-

2 Croquettes | 12,-

Want to add some soup to your lunch? | 5

Bouillabaisse | +2

BOTERLAP

SPECIALS

Served on a freshly baked white bun from bakery 'Wegerif'

MACKEREL AND SALMON | 17

Rustic bun, Smoked fish from 'Dries van De Berg', curry mayo, Dutch lettuce, cucumber, radish, chives

'DE BOTERLAP' 12 UURTJE | 16

Country bread, gammon, cheese, fried egg, beef croquette, Tomato soup

CLUB SANDWICH | 16

Country bread, Farmhouse chicken, free-range egg, bacon, tomato, cheese, pickle, mayonnaise

PULLED CHICKEN | 16

Rustic bun, Slowly cooked farmhouse chicken, oriental dressing, Dutch lettuce, pickled red onion, sweet and sour cucumber, fried onion

BRUSCHETTA BURRATA | 14

Toasted country bread, marinated tomatoes, burrata, anchovy, black olive, basil, olive oil, Balsamic syrup

BOTERLAP

BRIOCHE

Served on brioche from Bakery 'Wegerif'

Experience French cuisine with our delicious brioche. It is baked with care in local bakery 'Wegerif'. The bread has a soft texture and is rich in flavor. The brioche in combination with our toppings are a real treat.

BEEF BRISKET | 17

Slowly cooked beef, cheddar, bell pepper mayo, jalapeños, pimientos de Padron, coleslaw

SMASHED AVOCADO | 14

Fresh guacamole | tomato | red onion | coleslaw | poached egg

EGGS BENEDICT | 13

2 Poached eggs, spinach, hollandaise sauce, chives

+ Smoked salmon | 5

+ Gammon a la plancha, | 3

SOUP

HOMEMADE

BOUILLABAISSE | 13

Fresh fish soup, saffron, fresh fish, seafood, roseval, fennel, leeks, 'Van Menno' bread

CHEF'S SPECIAL SOUP | 9

Freshly made soup, seasonal, bread

TOMATO SOUP 'MEDITERANA' | 8

Homemade, tomato, basil, croutons, bread

SALADS

LUNCH

SALAD FISH FROM DRIES | 24

Black tiger prawn, smoked Mackerel, warm smoked salmon, poached egg, asparagus, citrus vinaigrette, red onion, tomato, fried capers, 'VanMenno' bread, buttercream

SALAD NICOICE | 23

Fried tuna, haricot verts, red onion, black olive, free-range egg, lettuce, balsamic sauce, cherry tomato, corn salad, 'VanMenno' bread, buttercream

SALAD CARPACCIO | 22

Thinly sliced beef, tomato, olives, cashewnut, Old Enkhuizer cheese, truffle mayonnaise, cucumber, herb dressing, mixed salad, 'VanMenno' bread, buttercream

GOAT'S CHEESE SALAD | 19

Goat's cheese, baked bacon, walnuts, honeydew melon, tomato, red onion, croutons, 'VanMenno' bread, buttercream

FOR THE KIDS

Served with:

Fresh fries | salad | cucumber | tomato | apple sauce

BEEF CROQUETTE | 9

FRIKANDEL | 9

CHICKEN NUGGETS | 9

CHEESE SOUFFLES | 9

LUNCH PLATES

'WIENER SCHNITZEL'

Crispy fried veal schnitzel, classic garnish, lemon, tomato, egg, anchovy, capers, parsley, fries

Half | 22

whole | 31

BEEF STEAK

Charcoal grill, tomato, arugula, garlic spread, chimichurri, Spanish fries

150 grams | 24

250 grams | 30

FISH OF THE DAY

Fresh catch of the day, charcoal grill, lemon, garlic spread, chimichurri, Spanish fries, from 27

JAMAICAN JERK CHICKEN

'Boterlap Spiceblend', slow cooked, spicy, tomato, arugula, lemon, Spanish fries

2 pieces | 18

4 pieces | 26

CHICKEN THIGH SATAY | 23

Charcoal grill, satay sauce, fresh atjar, Spanish fries

CLASSIC BURGER | 23

*Beef burger from butcher 'Uit de Bosch' | fried free-range egg | bacon | cheddar | tomato | pickle
| red onion | fries*

FRIES

SPANISH FRIES BRISKET | 13

Slow cooked beef, cheddar, jalapeno, spring onion, bell pepper

SPANISH FRIES CHICKEN | 12

Pulled chicken, mayo made from grilled chicken, chives, fried onions

SPANISH FRIES CALAMARI | 10

Deep-fried squid rings, sriracha mayonnaise, fried capers, lemon

SPANISH FRIES TRUFFLE | 9

Truffle mayo, Old Enkhuizer cheese, cashew, spring onion

SPANISH FRIES | 7

Mayonnaise

DINER

From 17:00

STARTERS & TO SHARE

Discover our wide assortment of starters. they are carefully curated to be enjoyed as an appetizer, but are also perfect for sharing. Whether you go for one of our classics, opt for the seasonal specials or customize a selection from our richly filled crostini's, they are ideal for a cozy evening together. You'll always find something that surprises your palate. Eat and enjoy together - the perfect start to a delicious meal.'

CROSTINI GARLIC

CROSTINI SALMON TARTARE

Wasabimayonnaise, warm smoked salmon, crème fraiche, nori crunch
2 pieces | 12

CROSTINI BEEF CARPACCIO

Truffle mayo, aged Enkhuizer cheese, cashew, cherry tomatoes
2 pieces | 11

CROSTINI BRIE

Melted soft French cheese, sobrasada, black olive
2 pieces | 9

CROSTINI TUNA SALAD

Homemade, truffle, free-range egg, black olive, pickle
2 pieces | 8

CROSTINI GOAT CHEESE

Pesto, cherry tomato, arugula
2 pieces | 7

CLASSICS & TO SHARE

TUNA TARTARE | 17

Avocado, oriental dressing, tomato, spring onion, red pepper, mango chutney, nori crunch, furikake, wasabi mayonnaise, cress

STEAK TARTARE | 16

Egg yolk, red onion, pickle, capers, chives, 'VanMenno' bread

'DE BOTERLAP CARPACCIO' | 15

Truffle mayonnaise, Cashewnut, Old Enkhuizer Cheese, arugula, 'VanMenno' bread, farmhouse butter

GAMBAS AL AJILLO | 15

Black tiger, garlic, red pepper, parsley, lemon, 'VanMenno' bread

SUSHI CALIFORNIA ROLL | 14

Crab, sriracha mayonnaise, bean sprouts, spring onion, red pepper, soy

'DE BOTERLAP' BURRATA | 13

Marinated tomatoes, burrata, basil, black olives, anchovy, olive oil, balsamic syrup, toasted bread

CALAMARI | 10

Deep-fried squid rings, garlic spread, lemon, parsley

OYSTERS | 10

*3 Pieces, seasonal, authentic, red wine vinegar, red onion, lemon
+ 1 oyster | 3,5*

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'NACHO CON POLLO' | 9

Pulled chicken, corn, bell pepper, kidney beans, cheddar, guacamole, crème fraiche

PIMIENTOS DE PADRON | 9

Fried in olive oil, lightly spicy, salty

STARTERS

CHEF'S TASTING

Don't feel like choosing? Get surprised with three carefully chosen appetizers to share. Our chef puts together a selection of starters so you can enjoy the most delicious dishes. Order from 2 persons for 17 p.p.

BREAD

FRESH FROM THE OVEN

LUXURY BREADBOARD | 13

Herb butter, pesto, garlic spread, olive tapenade

BREAD 'VANMENNO' | 8

Homemade herb butter or garlic spread

SOUP

HOME MADE

BOUILLABAISSE | 13

Fresh fish soup, saffron, fresh fish, seafood, rosemary, fennel, leeks, 'Van Menno' bread

CHEF'S SPECIAL SOUP | 9

Freshly made soup, seasonal, bread

TOMATO SOUP 'MEDITERRANEAN' | 8

Homemade, tomato, basil, croutons, bread

MAIN COURSES

GRILLPLANK 'DE BOTERLAP'

A culinary experience, served on a robust wooden board, perfect for sharing! Our chef selects the best meat or fish dishes and makes sure you'll get a tasteful surprise.

Chef's choice of beef, 'Jamaican Jerk chicken', fish, corn, grilled vegetables, béarnaise sauce, aioli, chimichurri, and Spanish fries. From 2 persons, 39 p.p.

FOR THE KIDS

Served with:

Fresh fries | salad | cucumber | tomato | apple sauce

BEEF CROQUETTE | 9

FRIKANDEL | 9

CHICKEN NUGGETS 5 PIECES | 9

CHEESE SOUFFLES 5 PIECES | 9

BOTERLAP

CLASSICS

'WIENER SCHNITZEL'

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CLASSIC BURGER | 23

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| red onion | fries*

PASTA 'AGLIO E OLIO'

Grilled vegetables, spaghetti, olive oil, parsley, red pepper, garlic

+150 grams beef steak | 12

+Black Tiger prawns | 9

+burrata | 4

SALADS

DINER

SALAD FISH FROM DRIES | 24

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CATCH OF THE DAY

Discover our 'Catch of the Day', freshly delivered every day by Schmidt Zeevis from Rotterdam. Our selection changes frequently because they only offer the best catch of the moment. That's why we have a full dorado one day and salmon steak the next. Directly from the sea, to charcoal grill, on your plate. Not only a fish lover? Then we like to recommend our Surf & Turf and Bouillabaisse.

SURF & TURF | 33

The ultimate combination of land and sea: steak with a black tiger shrimp. This duo is served with homemade bearnaise sauce that completes the dish.

150 grams of steak, Black Tiger shrimp, bearnaise sauce, aioli, chimichurri, tomato, arugula, Spanish fries

BOUILLABAISSE | 29

Fresh from our own kitchen: our spicy fish soup, richly filled with delicious seafood. The soup is pulled from fresh fish bones and gets a very nice, deep flavor due to saffron, among other ingredients.

Fresh fish soup, saffron, fresh fish, black tiger shrimp, seafood, roseval, fennel, spinach, leeks, rouille, olive oil, 'Van Menno' bread

FISH OF THE DAY | FROM 27

Be surprised by the best of the day's catch. Prepared on the charcoal grill for a subtle grill flavor. Different every day, always delicious.

Our 'fish of the day' will be served with lemon, garlic spread, chimichurri, Spanish fries.

PREMIUM BOTERLAP BEEF

Experience the best of the best with Butterscotch Premium Beef. This high-quality meat comes from grass-fed cattle. It has been carefully selected and aged for a long time. This meat, with its subtle fat marbling and rich flavor, offers an ultimate experience especially for premium quality lovers

These dishes will be served with mashed potato, grilled vegetables, garlic spread and chimichurri

WAGYU STEAK | 49

Aged for 28 days, bavette, à la plancha, 200 grams

CHEF'S CHOICE OF MEAT! | FROM 39

From 300 grams, changing selection of meat, ask the staff about it

RIB-EYE | 37

Aged for 21 days, 'Simmenthaler' beef, charcoal grill, 250 grams

ENTRECÔTE | 34

Aged for 42 days, 'black angus' beef, charcoal grill, 200 grams

SIDE DISHES

PIEMENTOS DE PADRON | 9

Fried in olive oil, lightly spicy

ROASTED VEGETABLES | 8

Seasonal

GARLIC SPINACH | 7

Pan-fried in garlic butter

SALAD 'BOTERLAP' | 4

Lettuce, tomato, free-range egg, red onion, croutons, herb dressing

SAUCES

WARM

BEARNAISE SAUCE | 3

Homemade, free-range eggs, buttercream, tarragon, chervil

PEPPER SAUCE | 3

Homemade, creamy, green pepper

WILD MUSHROOM CREAM SAUCE | 3

Homemade, pan-fried woodland mushroom

DESSERTS

CHEESE PLATTER 'BOTERLAP' | 12

*4 Kinds of cheese, 'Zuivelhoeve & Bourgondier', walnuts, apple butter, bread 'VanMenno'
With Glass 10-Year-Old Port | 15*

WARM CHOCOLATE CAKE | 12

Baked à la minute, dark chocolate, snickers ice cream

DAME BLANCHE | 11

Vanille ice cream, warm chocolate sauce, whipped cream, mint

LEMON BOMBASTIC | 10

Lemon mousse, lemon sorbet ice cream, merengue, dried lemon

COCONUTCRÈME BRULÉE | 9

Mango passionfruit sorbet ice cream, coconut crumble, mint

2 SCOOPS OF SNICKERS ICE CREAM *Whipped cream | 6*

2 SCOOPS OF VANILLA ICE CREAM *Whipped cream | 6*

2 SCOOPS OF SORBET ICE CREAM *Whipped cream | 6*

CHILDREN'S ICE CREAM *With surprise, 4*

AUTHENTIC FRIANDISES *2 pieces, 5,5*

AUTHENTIC APPLE PIE FROM THE VELUWE | *4,5*

DAILY FRESH PASTRIES *Ask for our daily selection | 5,5*

FOR WITH DESSERT

ESPRESSO MARTINI | *11*

SCROPPINO | *8*

IRISH COFFEE *Jameson, Brown sugar, whipped cream | 9*

43 COFFEE *Licor 43, whipped cream | 8*

ITALIAN COFFEE *Amaretto, whipped cream | 8*

SPANISH COFFEE *Tia Maria, whipped cream | 8*

AMERICAN COFFEE *Baileys, whipped cream | 7*

FRENCH COFFEE *Grand Marnier, whipped cream | 7*

10 YEARS OLD PORT | *7*

MATCHA LATTE | *4,6*